



A treasure synonymous with family, transmission and know-how.



BLANC DE NOIRS



Winemaking

Terroir : Côte des Bar et Vallée de la Marne

Blend:

63% Pinot Noir
37% Meunier

Dosage : 10 g/l



Tasting Notes

Colour : Pale gold with hints of bronze.

Nose : An initially expressive nose, dominated by aromas of white-fleshed fruit (ripe apple, peach) followed by more complex notes of discreet red fruit (raspberry, blackcurrant).

Palate : A lively, straightforward attack, the palate is structured with a lovely roundness. Flavours of ripe fruit evolve towards a fresh finish.

 between 8° & 10°C



Pairing

As an aperitif or with poultry cooked with morel mushrooms.